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I don't know about you but 2008 sure did fly by me. For me it was a great year because I had the opportunity to start working for K&L and manage the wine clubs, which meant I got to taste a lot of great wines and deal with so many wonderful customers. 2009 is shaping up to be our best year ever for the clubs. We expect to be able to negotiate deals better than ever before. We really want to reward our loyal wine club members with great deals, not only on the monthly wine club selections but also with more special offers, which let you take advantage of our wine-buying expertise. In this economy we know it must be tempting to cut out as many costs as possible that aren't absolutely necessary. We hope your monthly wine shipment adds a bit of affordable luxury to your life and thus is one of a few things that you don't want to eliminate. A glass of wine and a nice meal really go a long ways towards fostering a happy and healthy lifestyle, in which you take a second to stop and smell the roses. The only thing better than opening your presents during the holidays is opening your wine-club box every month.

This month the Best Buy Club offers two wines from regions that are producing excellent wines yet are still somewhat under the radar of most wine buyers. We have a crisp, bright and tangy 2006 Grüner Veltliner from Austria under the label Allgram. It's an even better buy than usual—it's a one-litre bottle! Grüner Veltliner is the signature grape of Austria. When done right it is reminiscent of German Riesling but a tad bit drier and with a bit more notes of both mineral and spice notes. Grüner Veltliner is a wonderful match with seafood and difficult green vegetables that often don't pair well with chardonnay or sauvignon blanc. The other Best Buy Club wine is a merlot from Washington state, which has been steadily producing cabernet sauvignons, merlots and syrahs that far exceed in quality their bargain prices. The 2003 Chateau Ste. Michelle "Indian Wells" Merlot is drinking great right now. If you allow this wine to breathe a few hours you'll be handsomely rewarded with a wine that has power, complexity and depth far exceeding most wines in the \$10-\$15 price range.

The Premium Club this month goes with our bread-and-butter wines, California chardonnay and French Bordeaux. The 2006 Flora Springs "Barrel Fermented" Chardonnay Napa Valley comes from a family-owned and operated winery that has been fashioning not only wonderful chardonnay but also some premier single-vineyard cabernet sauvignons. This wine is built in the quintessential California chardonnay style. Rich, tropical fruit is buffered by buttery oak accents, but a refreshing twist of zippy acidity gives both lift and verve. The other Premium Club wine, 2005 Château St. Hilaire, proves what we've been saying for the past three years: 2005 is one of the greatest vintages Bordeaux has seen in the last 50 years. This wine will please not only Bordeaux enthusiasts but also California cabernet lovers.

This month's Signature Red Club has two wines from France, a Bordeaux and a Rhône. Our first wine is the 2004 Château de la Gardine Châteauneuf du Pape, a beautiful example of what kind of wines are consistently coming out of the Rhône. It displays power, depth and complexity while retaining both elegance and balance. It shows pure fruit, a sense of terroir and hints of oak without ever becoming out-of-balance or boring. The club's other wine is the 2005 Clos Kalinda St. Emilion Grand Cru. This is the first time we have bottled a wine from Bordeaux under our Clos Kalinda label. It also marks the second generation of ownership here at K&L, with the labels being signed by Trey Beffa (Clyde's son) and Brian Zucker (Todd's son). So a great 2005 Bordeaux vintage also marks a new generation here at K&L. This wine comes from Château Sansonnet, which has always made great wines and produced a 2005 that received good scores from *Wine Spectator*.

The Italiano Club wines this month feature two areas that have been getting quite a lot of focus of late, Montalcino and the island of Sardinia. Rosso di Montalcino continues to be one of the greatest wine values in the world. Rosso di Montalcino is basically declassified Brunello di Montalcino. Frequently, it gives you a pretty good idea of what to expect from the vintage of Brunello di Montalcino, which is released later. The 2006 Ferrero Rosso di Montalcino looks to be the harbinger of a great vintage in 2006 for both Rosso and Brunello di Montalcino. Our next wine is the 2003 Sella e Mosca Alghero Tanca Farra from the small island of Sardinia, which has become one of the more interesting Italian wine regions. This wine is a blend of grenache and cabernet sauvignon and combines flashy fruit with earthy structure. The Italiano Club this month shows why Italy may be the most diverse of all the wine producing countries.

The month of January is always a time to reflect on the past year. Did you keep your resolution from last year? Were you the person you wanted to be? Did you drink some wines that were new to you, and that you loved? Going into 2009 our aim with the clubs is not only to find you the best wines we can but also to open you up to diverse, up-and-coming wine regions. Enjoy and we hope that 2009 is a year filled with happiness and great wine.

Cheers,

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2004 Château de la Gardine Châteauneuf-du-Pape

Château de la Gardine was founded in the early 1950s by French wine merchant Gaston Brunel. He cleared the land for planting, chose the grape varieties, planted them and passed on to his sons his passion for wine, for a job well done and for the fundamental values. Patrick and Maxime Brunel, along with their spouses, son and daughters, run the estate now. Maxime gets the best fruit he can from his vines, and Patrick transforms them into the best wine he can make.

The Château de la Gardine is comprised of 173 acres, of which 113 are devoted to the vineyard. In 1964, the family acquired 120 acres in the Côte du Rhône village of Rasteau, and in 1998, they added Château Saint Roch, Lirac appellation, which is run by Patrick's wife Eve.

La Gardine is now widely regarded as one of Châteauneuf-du-Pape's best. Robert Parker had this to say: "To repeat what I've said in the past, this is a top-flight estate making Châteauneuf-du-Pape for long-term aging, with the top cuvees essentially as ageworthy as most vintages of Bordeaux. The philosophy is modern or progressive depending on your point of view, with a very liberal use of small oak barrels, but once past four or five years in the bottle, I have always found La Gardine's Châteauneuf-du-Pape to be very Provençal despite their reliance on abundant new oak."

The 2004 Château de la Gardine Châteauneuf-du-Pape is showing magnificently right now, as are many of the underrated 2004 Châteauneuf-du-Papes. The wine has a seductive nose of black plums, spice, minced meat and creosote aromas that give way to a palate that displays a kaleidoscope of flavors such as dark chocolate, espresso, cherry liqueur and black fruits, all framed by sweet, opulent oak. The



Château de la Gardine, Châteauneuf-du-Pape.

finish, while bold, is buffered nicely by the racy acidity and copious tannins, which hint at a wine easily capable of aging gracefully for the next five to fifteen years. —*Alex Pross*

I have always loved La Gardine, ever since we visited the property in 1993 on Good Friday after a trip from Château Bellegrave (van der Voort) in Bordeaux. Seven of us in an Espace van with luggage on the top took that long drive with a stop for lunch in the famous walled city of Carcassonne (that's another story). Well it was pouring rain on this long trip and we did not arrive at La Gardine until 10:00 that night. No problem, they said—we will taste while eating a late dinner! Great people and great wine. —*Clyde Beffa Jr.*

Your re-order price for this wine as a club member is \$24.99.

2005 Clos Kalinda, St-Emilion Grand Cru

Château Sansonnet is located at the eastern end of Saint-Emilion. It's on the highest point of the plateau, neighboring some of the great classified growth Bordeaux properties. Rich in history, the property belonged in the 19th century to the Duke Decazes, Prime Minister in the time of Louis XVIII. The d'Aulan family took the property over in 1999 and they have poured many Euros into renovating the winery, cellars and seven-hectare vineyard. The terroir is exceptional; the soil is argilo-limestone, on a rocky subsoil. Merlot and cabernet complement each other beautifully to give elegant, attractive wine. Forgotten in the past, Sansonnet now takes its legitimate place among the high-class wines of Saint-Emilion.

And what does this have to do with Clos Kalinda? Well we are very excited about this first Bordeaux wine under the Kalinda label. We waited some thirty years before we did one, and 2005 was the perfect vintage for us to do a Bordeaux wine with our name on it. After all, 2005 in Bordeaux is the greatest vintage since some years before 1976, when K&L was founded. We tasted and blended up a wine that we thought would be a great drinker now and also a fine cellar candidate. We loved Château Sansonnet because it is a fine St-Emilion property and their team said we could use their second wine (in France it is Château Lasalle) as a base and blend in some Sansonnet. Since Sansonnet scored 92 points in *Wine Spectator*, we figured we couldn't go wrong. Here's what they said about that wine: "Dark chocolate and blackberry aromas follow through to a full body, with lots of juicy fruit, soft tannins and a long aftertaste of coffee and berry. Best after 2012." (03/08). And we think we have a winner here. The brilliant color is bordered with brick-red tints; the expressive bouquet offers a succession of cherry, cinnamon and fine toasted oak. On the palate, the flavor is at the same time fruity and woody. The wine is supple in the mouth, with fine chewy tannins, flavors of black fruit, and a very good finish. Like most all of the 2005 Bordeaux, this wine should be decanted if you are drinking it now. I think this wine will grace the table the next time we have a prime-rib dinner.



Your re-order price for this wine as a club member is \$21.99.

Club Italiano

2006 Ferrero Rosso di Montalcino

Montalcino is an intriguing growing zone. The soil, geography, hydrology and elevation all add specifics to an equation that has many answers. The 2006 Ferrero Rosso di Montalcino comes from the southwestern portion of Montalcino, where the words "hot and dry" are front and center. This is the opposite of the *versante Senese*, the slope towards Siena, which is rife with springs; there, water abounds and the sun goes down early behind the ridge upon which the town of Montalcino sits.

Claudia Ferrero and her husband Pablo Harri, the highly respected winemaker at Col d'Orcia, purchased their small estate the Podere Pascena from Banfi years ago when they both worked there. Their property is situated between Banfi's Riserva vineyard, the Poggio all'Oro and the Argiano property, so it has a very good pedigree indeed. Think of this area as the Calistoga of Montalcino. It produces, dense, ripe wines with size, mouth feel and a luscious palate slide. The 2006 vintage is a blockbuster: intense, fully ripened, and potent. It will produce a Brunello of considerable character; that will be released in 2011. The Rossos from this vintage are really good, with stunning power and depth.



Pablo Harri, winemaker at Ferrero Rosso.

In 2006 Claudia and Pablo made a wine with deep color. The ripe, plummy fruit just flows out of the glass with layers of lush black cherry. The lush palate feel commands attention; it still is classic but the sangiovese acidic bite has been replaced with supple satin-like cords that give the wine length without coarseness. This wine is wonderfully full bodied yet really drinkable now. Try it with grilled meats drizzled with extra virgin olive oil, or a classic pinci pasta with a meat ragu.

Your re-order price for this wine as a club member is \$16.99.

2003 Sella e Mosca Alghero Tanca Farra

The island of Sardinia is one of the least known, least understood regions in Italy. It lies about 250 miles off the western coast of Italy, south of an equally misunderstood French island, Corsica. Historically Sardinia has a complex background. It was originally settled around 6000 B.C.E. by people from the Italian mainland, and after several millennia they were followed by the Phoenicians. Then they had 271 years of Carthaginians and 694 years of Romans. Then came the Vandals, and eventually assorted Italian city states and then 400 years of Spanish, Austrian, Savoy, Piedmont. Some civil wars, and finally, Italy. Whew, there's a lot of history there. The Spanish occupation was probably the most important for modern Sardinians, forming much of their cultural and linguistic traditions.

Sella e Mosca was founded in 1899 by two Piemontese businessmen and is one of the most respected and award winning wineries on the island. It lies in the island's northwest corner, near the town of Alghero with more than 1200 acres of vines planted. Sella e Mosca has a long tradition of growing cabernet sauvignon. They've experimented with the variety since the winery's inception and since the 1950s they have produced their much-praised Marchese di Villamarina, 100% cabernet sauvignon.

The 2003 Sella e Mosca Tanca Farra takes its name from the Sardinian dialect for "iron earth"; the vineyard is planted in an iron-rich soil that adds a particular structure to the wine. Tanca Farra is an intriguing 50-50 blend of cannonau (grenache) and cabernet sauvignon that is nearly unique in Italy but produces a remarkable flavor profile. The two varieties start fermentation separately and then are blended to finish last phases of fermentation together. After aging in large Slavonian oak barrels for four years, the wine is bottled and released. The soft roundness of the grenache with its nose full of Middle Eastern spices combines with the more structured and earthy cabernet, which adds a hint of herbaceous notes. It all comes together in a succulent and savory wine.



Vineyards at Sella e Mosca on the island of Sardinia.

Your re-order price for this wine as a club member is \$18.99.

Premium Wine Club

2006 Flora Springs “Barrel Fermented” Chardonnay, Napa Valley

Flora Springs winery was founded 30 years ago when Jerry and Flora Khomes bought their first vineyard. Now, three generations of their family are working in various aspects of the business. When Jerry and Flora bought the small vineyard with its great history, soils and two ghost wineries, it was not their intent to enter into the wine business. The property was meant to be a small retirement project. The plans quickly changed once John Khomes (their son) and Julie Garvey (their daughter) got involved. Their passion for the wine business quickly grew this small initial endeavor into a very impressive winery that is fashioning spectacular chardonnays and highly acclaimed, single-vineyard cabernet sauvignons.

Flora Springs “Barrel Fermented” Chardonnay Napa Valley is your quintessential California chardonnay. This wine traditionally receives multiple 90-point-plus scores from the press and is one of the most sought-after under-\$20 chardonnays on the market, owing to its highly consistent quality. If you're a fan of the rich, tropical fruit style chardonnays in the mold of Rombauer, Sonoma Cutrer or Beringer Reserve, then you'll love this wine.

The 2006 Flora Springs “Barrel Fermented” Chardonnay Napa Valley has a delightful nose of acacia flowers, honeycrisp apple, pineapple and candied ginger that give way to a palate of tropical fruit, pear, fig and rich buttery oak, nicely highlighted by the rich, viscous mouthfeel. The wine never feels heavy or clumsy thanks to ample acidity, which enables a wine of this size, weight and structure to be full-bodied yet amazingly light and nimble on the palate. The finish is long, with rich oak framing a finish that is deliciously smooth and supple.

Your re-order price for this wine as a club member is \$13.95.

2005 Château St-Hilaire, Haut Medoc Cru Bourgeois

I've never seen such a demand for a vintage from Bordeaux as I have for the 2005. Probably because it is the greatest vintage (overall) from Bordeaux since 1961. Yes, it is better than 1982, mainly because of two factors: new wine making methods, and limits on production. Twenty-three years more of practice also helps. In 2005, not only the great growers made fabulous wines; most everyone did. In fact, if someone failed to produce an exceptional wine in 2005, they should be run out of Bordeaux.

We have carried several vintages of this property's wine in the past and have had great success with it. We sold out of this 2005 twice already so we negotiated a special deal for a lot of cases for the Premium Club. This is new-world Bordeaux with enough forward fruit and body to please a California-cab palate. Owned by Mr Uijtewaal since 1982, this property has seen tremendous improvements over the past ten years. This small estate, which is located 80 km north of the city of Bordeaux in a village called Jau Dignac et Loirac in the north Médoc, makes only 8000 cases a year. Deep, gravelly soil along with a clayey-chalky subsoil provides this value-priced Bordeaux red with plenty of stuffing, especially in the ripe, precocious vintage of 2005. The blend is 50% cabernet sauvignon, 45% merlot and 5% cabernet franc. It is vinified in stainless steel and aged for one year in oak (one-third new each year). This wine has so much upfront fruit on the nose — tons of raspberries and cassis. It has a sweet-fruit palate impression with fine acidity and a lingering finish. A fantastic wine to have on hand for strip sirloin on the grill, steak fajitas or burgers. The famous M. Boissenot is the winemaking consultant here.

Your re-order price for this wine as a club member is \$13.95.



Best Buy Wine Club

2007 Weingut Allram Gruner Veltliner (1.0L), Austria

On my trip to Austria this past May I wanted to visit some producers who did not yet have an importer, so I asked a friend, who (helpfully) is the editor of Austria's most important wine publication, if he could set up some appointments with some growers he felt were great. Austria is still a place where you can discover new, exciting producers that are not yet on the radar here in the United States. We visited some fine estates, but Michaela Haas at Weingut Allram really won the day. The wines were exactly what I was looking for. Weingut Allram has a wonderful range; they produce great wines from some of the top sites in the Kamptal as well as this delicious and affordable liter bottle of Grüner Veltliner. Michaela is the fourth generation of this family to run the 15-hectare domaine. Her husband Erich is responsible for the vineyards and the cellar. They sum up their goal as: "Production of organic, high quality products which have been processed using utmost care and state-of-the-art technology." Their care and dedication really show in this month's wine.

Fermented and aged in stainless steel and bottled with a crown cap, this is the perfect liter, fresh, light and snappy, and delivering all the thirst quenching you look for in a wine like this. The nose is textbook Grüner Veltliner, filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy, owing to the wonderful bright acid structure of the vintage. Enjoy with gusto over the next couple of years.

Your re-order price for this wine as a club member is \$8.49.

2003 Chateau Ste Michelle "Indian Wells" Merlot, Columbia Valley, Washington

Chateau Ste. Michelle is the oldest winery in Washington, with some of the most mature vineyards in the Columbia Valley. The winery's roots date back to after the repeal of Prohibition, when the Pommerelle Wine Company and the National Wine Company were formed in 1934. They merged in 1954 to form American Wine Growers and produced mostly fortified sweet wines. In 1967, American Wine Growers began a new line of premium vinifera wines called "Ste. Michelle Vintners" under the direction of legendary California winemaker and consultant Andre Tchelistcheff. Ste. Michelle Vintners planted its first vines at its Cold Creek Vineyard in Eastern Washington in 1972. In 1976 Ste. Michelle Vintners built a French-style chateau building in Woodinville, outside of Seattle, and changed its name to Chateau Ste. Michelle. The winery was built on the 1912 estate owned by Seattle lumber baron Frederick Stimson.

Chateau Ste Michelle is one of the most decorated wineries in Washington state. *Wine Enthusiast* named it American Winery of the Year in 2004, and *Restaurant Wine* named it Winery of the Year in 2005. The numerous accolades and accomplishments of Chateau Ste. Michelle have a lot to do with their firm belief in terroir-driven winemaking. They have championed single-vineyard wines from their Cold Creek, Canoe Ridge and Horse Heaven vineyards, and they also make wines from larger vineyards such as Indian Wells. Owing to its soil and arid climate, especially in Columbia Valley, the state of Washington is proving an ideal place to grow cabernet sauvignon, merlot, syrah, chardonnay and riesling .

The 2003 Chateau Ste. Michelle "Indian Wells" Merlot has an intoxicating nose of cocoa powder, kirsch, red-cherry syrup and cigar box. On the palate that turns into a smooth, supple red wine featuring flavors of crushed red and black fruits, graphite, volcanic rock, bittersweet chocolate and herb flavors. The finish is lively with good structure and a harmoniously long finish that not only accentuates the wine's fruit but also its touch of oak that helps to frame the ample fruit and body of the wine. *Wine Spectator* obviously agreed, giving this wine 89 points and designating it a "Smart Buy."△



Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a “backlist” of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine club-related issues, call us at x2766 and we will help you resolve them. We have a voice-mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can email us at theclubs@klwines.com.

All wine can be purchased by the single bottle. Prices are shown after each wine listed.

Tax (in California) and shipping will be added to each order.

For a complete, up-to-date inventory listing visit us online at: www.klwines.com

Champagne Club Previous Offerings

_____ Bottle(s) of Francoise Diligent Carte Blanche Brut @ \$33.99 per bottle

The Moutard-Diligent family has a lot of experience growing grapes and making wine in Champagne's Côte de Bar area—they have been doing it since the 1600s! This very tasty Champagne is a blanc de noir made entirely from pinot noir harvested from vines that are 10 to 20 years old. It is given three years of ageing on the lees. In the glass it has a pale color with a hint of gold from the pinot noir and a slow, spiraling bead. The wine is very savory on the nose, and reminds me of Côtes de Beaune Burgundy with Champagne brioche integrated perfectly into the aroma. On the palate it is full bodied and has plenty of forthright pinot fruit. It is dosed at an extraordinarily light one gram per liter, and finishes dry, refreshing but not at all harsh.

_____ Bottle(s) of Demoiselle, Tête du Cuvée @ \$33.99 per bottle

The Demoiselle Tête du Cuvée Brut Champagne is 80% chardonnay and 20% pinot noir and goes through primary fermentation in 100% stainless steel. It completes malolactic fermentation in stainless steel and is then bottled and aged for three years on the lees. It's quite golden in color with a touch of green from the high chardonnay content, and has a decadent, generous nose that the pinot dominates. Flavors of buttered toast, apples and even a bit of chanterelle mushroom unfold on the complex palate. This is very vinous, potent Champagne with quite a bit of length. The unusual bottle has flowing, curved linear glass at the bottom, inspired by *art nouveau* of the Nancy school.

_____ Bottle(s) of Fuente Grand Reserve @ \$31.99 per bottle

This delicious Champagne is 10% pinot noir, 30% chardonnay and 60% meunier and has been aged three years on the lees. It is fermented at relatively cold temperatures in stainless steel with 100% malolactic fermentation. It has a very light, white gold color for the blend, which is predominantly black grapes and a very pretty, tight bead. On the nose it is flowery and exotic, with a doughy richness to anchor down the wildflower elements. On the palate the wine is well balanced and light, and finishes very cleanly. This Champagne makes a spectacular apéritif. The current batch is 60% 2005, 30% 2004 and 10% 2003 and dosed at ten grams per liter. This bottle provides a great introduction to the much cooler microclimate of the Aisne, which is in the very far west of the Champagne region.

Signature Red Club Previous Offerings

_____ Bottles of 2006 Testarossa Sleepy Hollow Pinot Noir@ Inquire

The 2006 Testarossa Sleepy Hollow Pinot Noir comes from a three-acre plot of land planted in 1973 in the Santa Lucia Highlands in Monterey County, owned by famed clothier Robert Talbott. It is a luscious, rich, fruit-driven wine that reminds you why you fell in love with pinot noir. The wine has a deep, vibrant red color and quickly gives off aromas of rose blossoms, hibiscus and cherries. On the palate it shows remarkable balance among the fruit, tannins and oak and is able to come off large-scaled yet remain elegant and balanced. The wine finishes with the smooth fruit flavors mingling with soft touches of oak in a soft, velvety finish. This wine is capable of aging effortlessly for five to ten years but can be enjoyed as well in its youth. It can be paired with pork, roasted chicken or any duck dish you could imagine. *Wine Enthusiast* gave it 92 points, *Restaurant Wine* 90 points.

_____ Bottles of 2000 Château Verdignan, Haut Medoc @ \$18.99 per bottle

Jean Miaillhe became owner of Château Verdignan and its neighbor Coufran in 1972. He has transformed it into an

important, yet little known Bordeaux Château. We carried their wines in the late 1970s and early 1980s, when they were quite hard and tannic. Since 1999, the Verdignan wines have been more supple and forward. It's still old-style Bordeaux, but it shows much more fruit. The 2000 is a great bargain. This was a great year, and this wine just tastes very good. It is certainly the best vintage ever produced by this property. It is balanced, with silky tannins complimented by great acidity and red berry fruit. Perfect with a prime rib roast or rack of lamb.

_____ Bottles of 2006 Savigny Les Beaune Aux Fourches, Champy @ \$23.99 per bottle

Aux Fourches is a single vineyard located just to the right after the fork in the road toward Pernand Vergelesses, as you come from Beaune to the village of Savigny. This shows a very pretty floral nose, bright red fruit, and lots of length. Lovely though it is, this is serious wine, with very good concentration and substantial tannins at the finish. It's drinkable now, particularly with decanting, but it will age very well in your cellar. —*Keith Wollenberg*

_____ Bottles of 2004 Pezzi King Estate Cabernet Sauvignon @ \$23.99 per bottle

Made with the great wines of Bordeaux in mind, this wine seamlessly melds the best of both worlds. It can be enjoyed now or cellared and opened later when its nuances will show more clearly. The flavors of the wine evolve from tones of rich black fruit to subtle hints of cocoa, herb, root and rich oak. The wine has remarkable balance, finesse and harmony and never comes off as too heavy or chunky. It will age seamlessly for 15 years but can be enjoyed now in its youthful exuberance, as the perfect foil for hearty meats.

_____ Bottles of 2005 Chassagne Montrachet Rouge, Louis Latour @ \$21.99 per bottle

Many people hear the magic words "Chassagne Montrachet" and think only of the fabled white wines of that village. But almost 40% of the production in Chassagne is red, from pinot noir. This pinot has interesting notes of pepper and earth to balance the lovely, rich fruit of the vintage. It is long and silky on the palate, with tons of intense black fruit. But enough with the wine talk. The real point is that this is a wine that will pair well with grilled salmon, chicken or a rack of lamb. As the British would say, it is "more-ish." —*Keith Wollenberg*

_____ Bottles of 2005 Gigondas "Ventabren" Moulin de Gardette @ \$26.99 per bottle

The Gigondas Moulin de la Gardette "Cuvée Ventabren" is the estate's top cuvée, and hails from the estate's oldest vines, some of which are nearly 100 years old. The 2005 Cuvée Ventabren is composed of 70% grenache, 20% syrah and 10% cinsault, with the latter two varietals fermented together. It has a beautiful garnet color and a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is medium-full bodied and opulent, with great depth, length and persistence. The 2005 Cuvée Ventabren is simply a gorgeous example of what can happen when talent, dedication and great terroir come together. Bravo Jean-Baptiste!

_____ Bottles of 2005 Etude Merlot, Sonoma Valley @ **SPECIAL PRICE \$23.99** per bottle

This starts with bright, heady aromas of blackberry, black plum and olive that lead to a core of rich, concentrated fruit. The structured yet supple tannins wrap around the lush red fruit and mingle with notes of white pepper. The finish leaves a long, lasting impression of fruit richness backed by hints of smoky spice. This wine, while extremely accessible in its youth, possesses excellent potential for aging. Finally, a merlot that can make a cabernet fan smile!

_____ Bottle(s) of 2004 "Roy J. Maier" Sonoma Cabernet Sauvignon, produced by Saint Helena Road Winery @ \$23.99 per bottle

This Roy J. Maier label blends the juices from the grapes of cabernet sauvignon, merlot, malbec, petit verdot and cabernet franc, into a kaleidoscope of flavors, aromas and colors. It's a wine to savor thoroughly, from your first sample of the bouquet, to your last satisfying sip. It is from mountain vineyards so the wine is quite big on the palate. The tannins are round and polished. Some oaky nuances and a long, lingering finish are hallmarks of this wine. And it is from the great 2004 vintage. Cellar this for a few years or enjoy it now an hour after decanting it. Barbecued steak is my choice—how about a flavorful porterhouse on the rare side?

_____ Bottle(s) of 2005 Chante Cigale Châteauneuf-du-Pape @ \$25.99 per bottle

Robert Parker's *Wine Advocate* scores this 90 points and lists the retail price at \$30 to \$38. "2005 Châteauneuf du Pape has a deep ruby/purple color and classic Provencal aromatics of garrigue, ground pepper, kirsch, and loamy soil notes. Medium to full-bodied, richly fruity, it has soft, silky tannins and decent acidity. This is a 2005 Châteauneuf du Pape to drink now and over the next 10-12 years."

Club Italiano Previous Offerings

Notes by Greg St. Clair, K&L's Italian wine buyer.

___ Bottle(s) of 2005 Ruggeri Corsini Nebbiolo @ \$17.99 per bottle

While the 2004s will be able to remain in your cellar for years with powerful structure, the 2005s have supple, elegant, veil-like tannins giving great structure with lightness... like carbon fiber! Never thought I'd write that about a wine but it is true. All of the classic aromas of dried roses, truffle, and smoke with hints of earth are there, and hints of sweet strawberry fruit. There's lots of richness in this wine, and a long finish. There's tannin but it is very well integrated. Drink it from a Burgundy glass and you will get a much better experience. This wine will age well for three to six more years but it is great now if you can't keep your hands off of it. Try it with risotto with Porcini, smoked pheasant ravioli, or my favorite, *Stracotto al Barolo* (Italian Pot Roast).

___ Bottle(s) of 2006 La Fortuna Rosso di Montalcino @ \$17.99 per bottle

La Fortuna, the fortune: As the story goes, this estate was named after a lucky gambler who won it in a card game. The wine's warm, sweet ripeness is full of intense plum and dark cherry aromatics. Its dazzlingly fresh fruit character is accented with hints of earth, spice and mineral, wrapped around a powerful foundation. This is 100% sangiovese and like all sangiovese it loves to be decanted an hour or two before you drink it. That airing allows sangiovese's acidic core to slowly unwind and show all of its secrets. I love sangiovese and it is perfect with roast pork loin swathed in rosemary. It's great with a big steak as well, and pasta. If you can do pappardelle con sugo di leper you'll be in heaven!

___ Bottle(s) of 2005 Bricco Del Cuci "Bricco San Bernardo" @ \$17.99 per bottle

This winery is about as big as your garage, ok maybe slightly bigger, and was built around the time Columbus was dodging hurricanes in the Caribbean. *Bricco* is a Piemontese word for the top of the ridge—and from this ridge the view of the Alps is unbelievable. The San Bernardo vineyard produces powerful, dark fruit, classic dolcetto, rich and broad on the palate. The yield is a very low (for dolcetto) three tons per acre. The wine is powerful, dark and full of exotic fruits with great balance and wonderful length. This is a wine for aged cheese, game or lamb.

___ Bottles of 2006 Lucchetti Lacrima di Morro d'Alba @ \$13.99 per bottle

Lacrima di morro d'alba is a name that just rolls off your tongue. This is an indigenous grape variety from the Marche, on the Adriatic side of Italy. You'll love its bold, dramatic flavors, the luscious mouth feel and wonderful drinkability. I love the forwardness of this wine—it is so vivacious, friendly and succulent. It sort of reminds me of a zinfandel with a little more structure and verve. This will go perfectly with grilled sausage or chicken, and pasta too.

___ Bottles of 2006 Terre Del Vulcano Fiano di Avellino @ \$14.99 per bottle

For me fiano has always been the most important white grape in Campania. Its body, minerality and well-documented longevity offer more complexity and structure than any other. Fiano has an inherent richness that makes it work as an aperitif, but the underlying minerality and great acidic balance make it an excellent food accompaniment. Fiano is versatile! Crustaceans, scampi, tiny baby octopus, salmon or snapper or a fresh cheese would do very well.

___ Bottles of 2007 Convento Muri Gries Lagrein Scuro/Dunkel @ **SPECIAL PRICE \$14.99**

Lagrein is the Alto Adige's most powerful and famous indigenous grape variety. It has been said to have its genetic roots in Syrah. The wines are dense, dark and meaty, not unlike what you might expect in Syrah This 2007 is an excellent example of this varietal, in a spectacular vintage. The wine is soft, supple, seductive, complex, full of blackberry fruit, earth, licorice and violets, almost opaque in color, and fresh crushed black pepper, it's like a cross between Bordeaux and Burgundy. Try it with Gnocchi in a Wild Boar Ragu or a Tiröler Grostl, sort of a potatoes-onions and pork scramble....it's bliss!

___ Bottles of 2005 Gianni Brunelli Rosso di Montalcino @ **SPECIAL PRICE \$24.99** per bottle

The 2005 Gianni Brunelli Rosso di Montalcino is a throwback to the days when wines were under 14% alcohol. Is that still possible? Yes, this is 13.5% alcohol. This wine is classically styled. It has the classic dark Marasca cherry aromatics and flavors that are so representative of this side of Montalcino while being true to its long, lean and elegant origins. No new oak here; this wine is aged for eight months in 30HL Slavonian oak barrels and has been in the bottle now for two years. It needs some decanting or aeration and should be served with rich dishes like lasagna with a béchamel sauce or spicy beef stews. It is also good with high-fat-content cheeses. Enjoy!

_____ Bottles of 2003 Castel Ruggero Chianti Classico @ **SPECIAL PRICE \$19.99** per bottle

A blend of 80% sangiovese with 15% merlot and 5% cabernet franc. 2003 was an insufferably hot year yet with all of the dire predictions for “cooked wines,” this wine shows no negative effects of the heat. This wine is tremendous; the nose alone is full of so much intrigue, spice, nuance and outright boldness it would be enough for me. In the mouth the wine is vibrant, focused and long with layers of mineral, spice, fruit and touches of herbaceous complexity that make it really powerful. It's like a tightly wound spring that slowly uncoils as it opens in your glass. Have this with a big T-bone steak, or some white beans with fresh olive oil if you don't do the meat thing.

_____ Bottles of 2005 San Vincenti Chianti Classico @ **SPECIAL PRICE \$18.99** per bottle

Very rich, with great mid-palate feel. The nose is molten galestro, sweet earth, tobacco, new saddle leather, sage, and rosemary, spicy, vibrant and full of mineral. On the palate the wine really comes together. The density is balanced by length and touches of sweet plum and bright cherry fruit, alternating with the earthy nose to create a sensational wine. I'd drink it with grilled, rosemary-marinated pork chops or a big thick T-Bone steak.

Premium Wine Club Previous Offerings

_____ Bottles of 2006 Chalone Estate Chardonnay @ \$14.95 per Bottle

The 2006 Chalone Vineyard Estate Chardonnay is a classically styled California Chardonnay with distinctive notes of brioche, hazelnut, mineral and white flower accents mingled with flavors of citrus, guava, apple and pineapple. The wine is a collage of bright, bursting fruit flavors framed by good acidity and great minerality, thanks to a soil composition of limestone and decomposed granite. The deft use of malolactic fermentation coupled with just enough oak barrel has resulted in a crowd-pleasing wine that is full and rich without being heavy or out of balance. This wine is meant to be drunk now and can be enjoyed with roast chicken, seafood or ant salad course.

_____ Bottles of 2005 Château Maurac, Haut Medoc Cru Bourgeois @ \$12.95 per Bottle

This château-bottled wine is a K&L Direct Import and an excellent value, too! Fabulous year; if you liked their 2003, you'll love this 2005. The wine has blackberry aromas that follow to the palate. It shows some power and richness from its northern Médoc location. It has a fine sweetness on the palate and a lingering finish. It will cellar well. If you drink it now, decant it one hour in advance and serve it with a rare New York Steak.

_____ Bottles of 2007 Jean Merieau Gamay de Touraine “Bois Jacou” @ \$13.95 per bottle

Ruby red in the glass, this starts out with aromas of white pepper, rhubarb and minced-meat pie that seamlessly flow to a palate that displays elegance and balance. The wine's lithe structure is bolstered by great acidity, which showcases the subtle flavors of sour cherry, minerals, wild herbs and exotic spice. On the finish the wine comes all together and lingers on the palate before fading away with pepper notes. This wine will pair well with roasted chicken, plank-roasted salmon and foods that call for a red wine with good acidity without harsh tannins.

_____ Bottles of Kalinda Sekt Riesling @ \$12.95 per bottle

Sekt is the German name for sparkling wine, which the Germans are passionate about and drink on a regular basis. Produced of 100% riesling, this sparkling wine is fresh and vibrant with fine bubbles and a creamy mouth feel underscored by the beautiful stone fruits and snappy acidity that we love in riesling. At 11.5% alcohol this is a lighter style of bubbly that won't overwhelm the palate before a meal or become too taxing when many wines are served.

_____ Bottles of 2006 Domaine L'Eglantiere Chablis @ \$13.95 per bottle

This hails from a vineyard five miles north of the town of Chablis that is owned by the Durup family, the largest private landowners in Chablis. The ideal location of Domaine L'Eglantiere is apparent when one sees the exposed hillsides with their steep slopes and flinty soils. The resulting wine is a Chablis of great depth and character. Allan Meadows of Burghound had this to say: “This too is slightly exotic with aromas that run to mango and apricot with hints of citrus that merge into round, rich and energetic flavors that possess better definition and better overall depth plus traces of oyster shell and saline. Better overall quality as there is just more here.”

_____ Bottles of 2004 Chateau Ste. Michelle Orphelin, Columbia Valley Washington @ \$13.95 per bottle

Orphelin was born when the winemakers chose to create a true Rhône-style blend, while showcasing Washington's true potential for Rhône varieties. The wine bursts with ripe, red fruit and layers of spice and milk chocolate. On

the palate, candied cherries and ripe strawberries abound, offering an enticing, complex mouthfeel and a smiling finish. The next time you have lamb or a pork chop, adopt a glass of Orphelin and become a foster drinker.

___ Bottle(s) of 2005 Domenico California Montepulciano @ 13.95 per bottle

The 2005 Domenico Montepulciano is sourced from vineyards in California's Central Valley and is a blend of 88% montepulciano, 10% petite sirah and 2% merlot. The wine spent 18 months in French and American oak. The result is a medium-bodied on the palate with oaky flavors and aromas of cherry, anise, plum and blackberry. The wine has soft, lush fruit that has a velvety texture with just enough oak to accentuate and frame the abundant fruit flavors. This wine can pair wonderfully with veal or lamb and of course your favorite pasta dish.

___ Bottle(s) of 2006 Kirkham Peak Napa Merlot @ **SPECIAL PRICE \$12.95** per bottle

From one of Napa Valley's most respected family-owned wineries. Grapes come from the Yountville and Stags Leap area of the Napa Valley. This is something of a Bordeaux blend, as there are small amounts of cabernet sauvignon and cabernet franc in the wine. It was aged for almost two years in new French oak. This wine has firm acidity and structure as well as an elegant bouquet of red berry fruit with a hint of menthol, cherries and spice. It is a thoroughly satisfying wine that will make a perfect addition to your rack of lamb dinner. It is young; decanting one hour in advance will soften it. This wine will age well for several years in your cellar.

Best Buy Wine Club Previous Offerings

___ Bottles 2006 Santa Barbara Crossing Pinot Noir@ \$8.49 per bottle

Santa Barbara Crossing bought fruit from a top winery from the Central Coast. A wine that comes from the exact same fruit source sells for three to five times what we are charging for this one. While there isn't a sexy winery story to talk about here, there is a great deal to talk about and this wine looks to be a real winner. It is a light red in the glass with a soft, intoxicating nose of red berries, sandalwood and candied cherries. The palate is lush and expressive with fruit flavors of strawberries, cranberries, red melon and cola notes, framed by good acidity and hints of oak. This is made to be consumed immediately and would be well-matched with grilled salmon and lighter red meat dishes.

___ Bottles of 2007 Terrazas Malbec@ \$8.49 per bottle

This hails from a vineyard at an altitude of about 3500 feet, in a region known as Lujan de Cuyo in the Mendoza region of Argentina. It is 100% malbec from 30-year-old vines, and is aged for about six months in 70% French and 30% American oak. It is bright red and purple-tinted. The first aromas to come from the glass are intense notes of plums and raisins and are quickly followed by vanilla and coconut accents. The palate is medium-bodied with notes of dark and morello cherry along with dark fruit flavors that fold effortlessly into the rich oak accents. This wine is easy drinking and quite enjoyable and can be paired with hearty red meats and rich pasta dishes.

___ Bottles of 2007 Côtes du Rhône, Domaine Maurelle @ \$8.49 per bottle

The 2007 Domaine de la Maurelle Côtes du Rhône is arguably the best vintage ever from this estate. On the nose, expressive notes of black cherry and blackberry fruits hold their own against more delicate notes of black olive, roasted herbs and a whiff of mineral. On the palate you'll find similar characteristics, along with fine tannins and good underlying acidity that make the Maurelle Côtes du Rhône a great candidate for pairing with a variety of Mediterranean fare. A direct buy makes this an even better deal, but even at a significantly higher price, this delicious Rhône red, based on grenache, would be a steal. You will want a case of this on hand to go with pizza, pasta, ribs, chicken—whatever you tend to eat on, say, a Tuesday!

___ Bottles of 2005 Jean Louis Denois "Les Olivieres" GSM @ \$9.49 per bottle

The Oliviers boasts a wonderfully intriguing nose of dark-berried fruits, smoke and spice box. The tannins are supple, fine grained, and beautifully balanced with just the right amount of snappy acidity. Enjoy this southern French red with a variety of Mediterranean-inspired dishes, including oven-roasted vegetables, roasted pork with ratatouille or a selection of cheeses with a big loaf of fresh bread.

___ Bottles of 2006 Kalinda Niersteiner Riesling (GA Schneider) @ \$9.49 per bottle

Produced by our friends at Weingut Georg Albrecht Schneider, this comes from Nierstein in the Rheinhessen, famous for its red slate soils that render silky, refined rieslings of great aromatic richness and above all, value. You will love this riesling's nose of apricot and peach and its vibrant and refreshing personality, infused with the warmth and mineral-tinged

smokiness of red slate. With an ever-so-slight hint of fruity sweetness, this makes a wonderful companion to yellow curries or spicy Asian dishes. Drink now and over the next 5 to 8 years.

___ Bottles of 2006 Penfolds Chardonnay Thomas Hyland South Australia @ \$8.49 per Bottle
Penfolds has delivered to us a wonderful value in chardonnay. The Thomas Hyland chardonnay has a wonderful core of bright fruit with aromas of lanolin, white flowers and crushed stones which creates a harmonious and well-balanced wine. This bottling is made from grapes sourced from the Adelaide region and this wine has much in common with its more heralded and expensive sibling, the Yattarna chardonnay made by Penfolds. The quality attained by this bottling is achieved by the unique climate of Adelaide.

___ Bottles of 2007 Domaine Begude “Le Bel Ange” Chardonnay Languedoc @ \$9.49 per bottle
K&L is proud to feature the latest release of Domaine Begude’s “Le Bel Ange” Chardonnay (the beautiful angel). It is composed of 85% chardonnay and 15% chenin blanc. An inviting citrus nose will greet you, along with delicate nuances of honeydew melon, pear and wet stone. The Bel Ange is a superb candidate for a house white as it can be enjoyed on its own at the end of a long day, or with a variety of seafood, salad and light white meat dishes.

___ Bottles of 2005 Rosemount Show Reserve Chardonnay, Australia @ **SPECIAL PRICE \$6.99**
The 2005 Rosemount Show Reserve has gorgeous aromas of tropical fruits. On the palate the wine displays peach, pineapple and citrus flavors. There is enough oak to satisfy fans of richer chardonnays while the acidity keeps the wine in perfect harmony. Perfect with grilled chicken.

___ Bottle(s) of 2006 Pierre Sparr Pinot Blanc Reserve @ **SPECIAL PRICE \$6.99** per bottle
This wine sure does have great flavor and has a medium bodied palate impression. The nose is pleasant and subtle and reveals dominant fruity flavors of white fleshed fruits and green apples. Aeration enhances its fruity character and reveals citrus and a slight floral touch. The nose is discreet but pleasant. The onset in the mouth is ample while the finish offers moderate length and vivacity.

Additional Club Specials

2005 Chante Cigale Châteauneuf du Pape “Vieilles Vignes”

Special Club price \$34.99 (Regular K&L price \$39.99)

93 points Robert Parker. “Deeper, fuller, broader, and fuller-bodied than the regular bottling with greater concentration, depth, length, and I assume, much better aging potential as well, the 2005 Châteauneuf du Pape Vieilles Vignes is a beauty. This is a bold wine of considerable exuberance, with impressive levels of kirsch-like fruit intermixed with some blacker fruits, ground pepper, incense, and roasted herbs. It is very full-bodied, has admirable glycerin and depth, noticeable but sweet tannin, and a 40+-second finish. This is a super Châteauneuf du Pape that should hit its peak in 2-4 years and last for 15 or more years.” (*Wine Advocate* #173, Oct 2007)

2006 Seigneurs d’Aiguilhe, Côtes de Castillon

Special Club price \$14.99 (Regular K&L Price \$16.99)

This is the second wine of Stefan Von Neipperg’s Château d’Aiguilhe. It is fresh, pure merlot with some spice—a perfect everyday Bordeaux. K&L’s Steve Greer says: “Sweet fruit aromas dominate this wine’s nose as well as its palate with a nice background of spice. The beauty here comes from the polished tannins and lower-than-usual acidity, which combine to give this wine its elegant mouthfeel. A lovely wine with a slightly spicy finish.”